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## **2018 PAGANI RANCH**

### **Sonoma County Zinfandel**

#### **SONOMA'S OLD VINE CLASSIC**

Dino Amantite and his mother Norma Pagani Amantite are the devoted caretakers of this iconic and hallowed ground in Sonoma at Dunbar Road and Highway 12 that has been in their family for over a century.

Planted originally in the 1880s then added to in the 1920s by Felice Pagani, most of the original vines still produce beautiful fruit. Much of it is field-blended: Zinfandel, Alicante, Lenoir, Petite Sirah, Grand Noir and numerous others -like a big old vine salad of many heritage varieties, if you will.

**Vintage Notes:** Seamless season of heavenly hangtime and phenomenal phenolic development. February saw abundant rains, followed by lots of filtered light in spring and early summer. Both bud break and flowering occurred a bit late, but under ideal weather conditions, creating plentiful and even fruit set. Summer brought generous sun during the day and cooler marine influences, virtually uninterrupted by major heat spikes. The relatively mild summer followed by extended fall sunshine and moderate heat created near-ideal conditions for winemakers to allow their fruit to accumulate flavor complexity with gradual increases in sugar levels. Volume is looking great, up 20-30% increase over average crop quantity.

**Harvest Dates:** 10-18-18

**Winemaking:** Our winemaking begins in the vineyard with meticulous attention to detail and close monitoring by Bob Biale and winemaker Tres Goetting. The winemaking philosophy is to grow our wines concentrating our efforts all season long in the vineyard so that when the fruit arrives into the cellar, only minimalistic vinification is needed. We want the wines to speak of the soils from which they were grown.

At harvest, the fruit is hand-picked and hand sorted to ensure that only the best fruit makes it into the fermenter. The grapes are then crushed and gravity fed into open top tanks. The must is cold soaked for 2 to 4 days at 50°F. We then inoculate the must with commercial yeast strains. For color and tannin extraction, we do 2 to 3 punch downs per day. Fermentation is usually complete after 14 to 16 days at a maximum temperature of 86 °F. At dryness, we lightly press to 100% Burgundy oak barrels of which 25% are new. Malolactic fermentation is completed in the barrels. The wine was aged in barrels for 16 months.

**Alcohol:** 14.9%

**Winemaker's Tasting Notes:** Beautiful dark color with aromas of blackberry, ripe plum, dark chocolate, fig, caramel, prosciutto, and toasted vanilla oak. Black, red and blue fruits on the palate. An integrated package of fat tannins and pleasing taut acidity. This is a big structured Zinfandel to watch develop over months and years to come. Only 305 cases produced.